Festive Season
CHRISTMAS AT THE BALMORAL

Celebrate Christmas at The Balmoral with a warm festive welcome and decorations in abundance. The Balmoral’s 2016 Christmas tree will be styled by iconic Scottish jeweller Hamilton & Inches, silversmiths and clock specialists to Her Majesty The Queen. The long-standing relationship between The Balmoral and Hamilton & Inches began in 1902 when the clock specialists created the mechanism for the hotel’s majestic clock. The two Edinburgh institutions are not only tied by time, they are synonymous with fine service and elegant surroundings - the perfect elements for a memorable Christmas.
PRIVATE DINING

Celebrate the festive season in style by hosting your exclusive party at The Balmoral. Glide up the red carpet, past our grand Christmas tree into one of our 10 elegant private dining suites which can host 15 to 400 guests. Take in the panoramic views of the city’s Christmas wonderland before enjoying a bespoke dinner created by our Executive Chef, Jeff Bland. Our dedicated event planners will ensure your party is tailored to your requirements, with particular attention to the little touches that make all the difference.

GIFT EXPERIENCES

The Balmoral offers a wide range of gift certificates for culinary experiences, pampering spa treatments or overnight stays. From a fine dining experience at Number One, Afternoon Tea at Palm Court or cocktail tasting at The Balmoral Bar, to a full body massage or a gym membership to The Balmoral Spa, there’s something for everyone. Gift Experiences are also available at Rocco Forte Hotels in Berlin, Brussels, Florence, Frankfurt, London, Munich, Rome and Sicily.

Gift vouchers are available to purchase from our reception or online at: www.roccofortehotels.com/gifts

events.balmoral@roccofortehotels.com
0131 622 8843
HOGMANAY GALA BALL

The Balmoral continues to host the most elegant and glamorous black-tie Hogmanay celebration in Edinburgh. Our grand gala ball merges contemporary entertainment with Scottish tradition like the colours of a fine tartan weave.

The evening will commence with the sounds of the Pipes and Drums of the Royal Burgh of Stirling, a dramatic welcome to our Hogmanay celebrations. A Champagne and canapé reception will follow, accompanied by an elegant jazz trio.

A grand 4-course dinner, created by our Executive Chef Jeff Bland, will be served in the Sir Walter Scott Suite, paired with the finest of wines selected by our Sommelier. Enjoy the skirl of pipes and the colour and grace of some of the world’s top Highland dancers as they perform the famous Sword Dance and Highland Fling, followed by dancing to one of the best ceilidh bands in the country. The Bells of 2017 will be ushered in as our ceilidh musicians lead you in a traditional Auld Lang Syne. Dance away into the wee small hours as you watch the renowned fireworks display over Edinburgh Castle.

For gala ball guests who wish to stay at The Balmoral during the Hogmanay celebrations, our accommodation packages start from £795 per person for a two-night stay in a Classic Room, including breakfast, for two. Please enquire with reservations for all other room categories.

HOGMANAY GALA BALL DINNER

£295 per person
£145 per child (aged 12 to 18)
Reception 7pm
Dinner 7.30pm
Carriages 1.30am

MENU

Ballantine of Gressingham duck and Highland venison, woodland mushroom salad, blueberry and game jus

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Roulade of lemon sole, lobster mousse, roast salsify, water cress cream

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Fillet of Blairgowrie beef, short rib of beef, baby carrot and turnip, spinach, slow cooked potatoes in thyme, shallot jus

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Black Forest 2016

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Coffee and petit fours

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reservations.balmoral@roccofortehotels.com
0131 556 2414
Palm Court is a romantic venue in which to celebrate the festive season. Sip on Champagne and indulge with our award-winning Afternoon Tea this December under the canopy of our exotic palm trees, accompanied by music from our very own harpist.

£40 per person
£55 per person with a glass of Champagne
Served daily from Noon to 5.30pm
Advanced booking required

**MENU**

Amuse Bouche
- Roast pumpkin and chestnut soup

- Port, Stilton and pear muffins
- Foie gras and chestnut sausage roll
- Letham turkey and cranberry on oat bread
- Honey baked ham and mustard on fitness bread
- Balmoral smoked salmon with crème fraîche and nutmeg on black bread

- Tangerine choux with redcurrants
- Christmas pudding with Armagnac cream
- Caramelised apple macaron
- Chestnut and vanilla tart

- Bûche de Noël
- Christmas cake
- Mince pies

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Palm Court Hogmanay

Our Champagne Afternoon Tea will be served in the timeless surroundings of Palm Court this New Year’s Eve. We’ll be extending our service into the evening so you can mark the end of 2016 with a sweet treat - the perfect precursor to your Hogmanay celebrations.

£55 per person
Served from Noon to 8pm
Advanced booking required
FESTIVE SEASON AT THE BALMORAL

HADRIAN’S BRASSERIE

FESTIVE MENU

Our lively brasserie is the ideal place to meet this festive season. Our festive menu is available Monday to Saturday from the 28th November to the 23rd December.

2-COURSES £24.50 per person
3-COURSES £29.50 per person

Monday to Thursday
12.30pm to 3pm, 5.30pm to 10pm
Friday and Saturday
Noon to 10.30pm

MENU

Balmoral smoked salmon, herb crème fraîche
Foie gras and chicken liver parfait, clementine, brioches
Roscoff onion and cider soup

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Roast Letham turkey, traditional trimmings
North Sea bass, mussel and shrimp broth
Butternut squash and chestnut croustillant, sage, Brussels sprouts
Roast haunch of Highland red deer, parsnip and bay leaf purée

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Bitter chocolate pavé, vanilla sauce
The Balmoral Christmas pudding, brandy butter sauce

Crowdie cheesecake, mango, passion fruit and lime

HADRIAN’S CHRISTMAS EVE

Unwind with family and friends at Hadrian’s this Christmas Eve. We’ll welcome you with a glass of Prosecco, followed by a 3-course feast.

£65 per person
£32.50 per child (under 12)

Service at 7pm

MENU

Pan fried foie gras, apple tart fine, black fig
Honey roast parsnip velouté, Vacherin gougères
Balmoral smoked salmon, traditional garnish

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Roast Letham turkey, traditional trimmings
Roast breast of Goosnargh duck, pressed leg, orange and endive
Wild North Sea bass, black rice, langoustine claw and corn
Black truffle spätzle, chestnuts and sprouts

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Prune and Armagnac rice pudding, lemon beignets
The Balmoral Christmas pudding, brandy butter sauce
Selection of Scottish and French cheeses, homemade chutney, crackers, grapes

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Coffee or tea

*festive.balmoral@roccoforenhotels.com
0131 556 2414
FESTIVE SEASON AT THE Balmoral

HADRIAN’S CHRISTMAS DAY

Enjoy a magnificent 3-course Christmas day meal with all the family at Hadrian’s. Each course will be perfectly paired with matching wines.

£195 per person
£97.50 per child (under 12)
Lunch 12.30pm to 2.30pm
Dinner 6.30pm to 8.30pm

MENU

Welcome glass of Champagne

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Foie gras roulade, chutney purée, golden raisins
Smoked mackerel velouté, poached oysters, caviar
Balmoral smoked salmon, Peterhead crab, clementine dressing
Warm salad of crapaudine beetroot, bitter leaves, goats cheese, truffle

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Roast Letham turkey, traditional trimmings
Roast turbot, butternut squash and chestnut risotto
Wild mushroom gnocchi, truffle butter sauce
Roast fillet of Blairgowrie beef, beer braised rib, pommes fondant

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The Balmoral Christmas pudding, brandy butter sauce
Selection of Scottish and French cheeses, seasonal chutney
White chocolate delice, rum and raisin ice-cream
Mulled wine poached pear, citrus fruits

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Coffee or tea

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HADRIAN’S FIREWORKS HOGMANAY

Bring in the bells of 2017 in style at Hadrian’s. You’ll begin with an exceptional 6-course dinner, accompanied by live music. As midnight approaches, you’ll be escorted to one of our castle view suites where you can admire the renowned fireworks display from Edinburgh Castle with a Champagne celebration.

£195 per person
£97.50 per child (under 12)
Service at 7.30pm

MENU

Welcome glass of Champagne

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Amuse Bouche

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Smoked mackerel rillettes, English muffins

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Corn-fed chicken and foie gras terrine, charred baby leeks

***

Pan fried North Sea monkfish, langoustine risotto

***

Roast Blairgowrie beef fillet, beer braised cheek, beetroots purée, celeriac fondant

***

Warm Vacherin Mont d’Or, truffle honey, fruit bread

***

Crème fraîche tart, Scotch-soaked figs

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Coffee or tea

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NUMBER ONE

Number One has established a reputation for world-class cuisine, retaining its Michelin star for the fourteenth consecutive year in 2016. Using only the very best of Scottish produce, Head Chef Brian Grigor has created a selection of menus for the perfect festive celebration. Outstanding cuisine, coupled with intuitive service and spacious, comfortable surroundings make for a truly memorable dining experience. An extensive selection of fine wines and Champagne is available to complement your meal, with our Sommelier on hand to help you make the perfect choice.

SEASONAL A LA CARTE MENU

3-COURSES £75 per person

Service from 6pm to 10pm

CHEF’S TASTING MENUS

7-COURSES £85 per person
10-COURSES £110 per person

SOMMELIER’S TASTING WINES £59 per person
SOMMELIER’S PRESTIGE WINES £95 per person

Service from 6pm to 9pm

numberone.balmoral@roccofortehotels.com
@NumberOneEdin
0131 557 6727
NUMBER ONE CHRISTMAS DAY

Experience a sensational 3-course menu at Number One this Christmas day created by Head Chef Brian Grigor. Enjoy a sparkling celebration with Champagne and canapés on arrival before experiencing our legendary Number One service and exceptional culinary delights. Lunch will be accompanied by live music from our resident harpist.

£200 per person

Service from 12.30pm to 3pm

MENU

Velouté of pumpkin, Amaretto, parmesan gnocchi
Carpaccio of marinated roe deer, juniper mayonnaise, baby beetroots
Seared Dingwall scallops, glazed chicken wing, prune purée, leek oil
Letham turkey, traditional garnish, bread sauce
Roast halibut, shellfish chowder, light curry sauce
Scottish beef fillet, ravioli of braised shin, roast celeriac, smoked mash
Balmoral Christmas pudding parfait
Truffle Brie de Meaux, slow cooked quince, oatcakes
Opera gateau, pistachio ice-cream, orange curd

Coffee and petit fours

NUMBER ONE FIREWORKS HOGMANAY

For a Michelin-starred Hogmanay celebration, look no further than award-winning Number One. Join us at 7.30pm for a Champagne and canapé reception before being escorted through to the restaurant. Our Head Chef, Brian Grigor, has created a 5-course menu for the occasion. Dinner will be followed by a complimentary Champagne celebration from our stunning castle view suite where you can watch the magnificent fireworks display over Edinburgh Castle.

£260 per person

MENU

Foie gras marinated in port, truffle brioche, confit duck
Hot smoked Balmoral salmon, crab and apple salad, seared scallop
Fillet of Scottish beef, braised oxtail cannelloni, pommes mousseline, bordelaise sauce
Corra Linn mousse, toasted oats, caramelised pear sorbet
Valrhona chocolate tart, salted caramel, malt ice-cream

Coffee and petit fours
FESTIVE SEASON AT THE BALMORAL

THE BALMORAL BAR

Princes Street’s exclusive hot-spot serving expertly blended cocktails shaken and stirred to perfection. Celebrate throughout December in our vibrant and comfortable surroundings with our selection of seasonal nibbles and sharing platters. Our dedicated team of professionals will help you select from our wide range of cocktails, wines, beers and spirits.

FESTIVE COCKTAIL TASTING EXPERIENCE

Our festive tasting experience is based on the concept of a Michelin-starred tasting menu. Designed to be enjoyed at a leisurely pace, our sampling of the finest and most seasonal ingredients in liquid form begins with an Amuse Bouche, followed by five ‘courses’ of cocktails.

£45 per person
Service from Noon to 10.30pm
Advanced booking required

festive.balmoral@roccofortehotels.com
0131 556 2414
SCOTCH

Our signature whisky bar pays homage to Scotland’s national drink and is home to one of Edinburgh’s largest collections. Take a seat on one of our tweed sofas and allow our Whisky Ambassadors to help you choose from a selection of over 500 single malts.

CHRISTMAS WHISKY JOURNEY

This festive season, allow us to guide you through four specially selected drams of whisky. Each dram is served with a selection of bar bites and special waters from the same source as the whisky. Our knowledgeable Whisky Ambassadors will talk you through the taste of each dram and provide a wealth of information on the heritage of the whisky.

£49 per person
Service from Noon to Midnight
Available throughout December
Advanced bookings are highly recommended
THE BALMORAL SPA

Relax this festive season at The Balmoral Spa, the perfect retreat in the heart of the city. Unwind in our 15 metre pool, sauna and steam room. Book a Rocco Forte Ritual, discover our wide range of treatments from ESPA, Spiezia, Jessica and Vita Liberata, or try one of our festive treatments which are specially-created to help you prepare for this special time of year.

SILENT NIGHT

Designed to give you a great night’s sleep this December, our Silent Night festive treatment starts with an ESPA full body massage. Stress-related tension is reduced with hot stones and warm, soothing oils with seasonal frankincense and myrrh. An ESPA Express Cleanse facial will follow - the gentle exfoliation and a soothing scalp massage will leave you feeling serene. Finish with a cup of soothing hot chocolate in the comfort of our relaxation room.

85 MINUTES £115 per person

thespa.balmoral@roccofortehotels.com
0131 622 8880